

## MAKE IT!

### Cherry-Blueberry Pancakes

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|--|---|---|
| 1½ cups <b>American Spoon Wheat &amp; Malt Pancake Mix</b> | 1 | tablespoon oil or melted butter                   |
| 2 tablespoons sugar (optional)                             |   | <b>American Spoon Fruit Perfect Sour Cherries</b> |
| 1½ cups milk   |   | <b>American Spoon Fruit Perfect Blueberries</b>   |
| 1 tablespoon lemon juice (optional)                        |   | <b>American Spoon Maple Syrup</b>                 |
| 2 eggs   |   |   |

Whisk together the pancake mix, sugar, milk, lemon juice, eggs, and melted butter. Mix gently until there are no lumps, being careful not to overbeat.

Heat a large griddle over medium-high heat. Coat the surface of the griddle with a thin layer of butter. Scoop the batter onto the pan, measuring out about ¼ cup for each pancake. Cook until bubbles form on the top of each pancake, 3-4 minutes, then flip and cook on the other side until golden. Repeat until all the pancakes are cooked.

Serve immediately with softened butter and Maple Syrup, and spoon Fruit Perfect Sour Cherries and Fruit Perfect Blueberries over each stack.



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